CLATSOP COUNTY HISTORICAL SOCIETY

History Matters

November/December 2024

Inside

- Crafts!
- Our favorite recipes
- So much pudding

The Second Annual Oregon Film Museum Selig Award

l-r: Selig trophy awarded to 2023 recipient Feven "Rose" Solomon; actors Ever Marion and Sixela Marenco reviewing the script for *American Teenager*; and Sixela Marenco, V, and Violet Clyne on set.

The Oregon Film Museum and Clatsop County Historical Society is excited to announce the second-annual Oregon Film Museum Selig Award. Named for William Selig—who, among his other many cinematic accomplishments, filmed the first known narrative film shot in Oregon: 1909's *The Fisherman's Bride*, filmed right here in Astoria. This award seeks to honor up-and-coming, young Oregon filmmakers.

In partnership with Outside the Frame (OTF), a Portland-based organization teaching filmmaking skills to homeless and marginalized youth, this year's Selig honors screen writer Violet Clyne. Clyne has made several films with OTF including, most recently, *American Teenager* about a seventeen-year-old living out of a motel.

A screening of Clyne's work will be held at the Liberty Theatre, December 7th at 7pm, followed by a Q & A with the filmmaker.

This event is free to the public.

Eighteen-ton rock being loaded onto a railroad car for use on the South Jetty, circa 1905-1913. From the Rueben Jensen Collection.

Thursday Night Talks

Join us the third Thursday of each month (October -May) at Ft. George Brewery's Lovell Showroom for our lecture series Thursday Night Talks or TNT.

November's TNT will feature the producers and production team of the "Taming the Mouth" documentary project, a planned, feature-length documentary about building the jetties at the mouth of the Columbia River. This exhilarating project will unveil the dramatic saga of the Columbia River mouth, one of the world's most treacherous navigational passages through an exploration of the river's vast geography, its profound historical significance, and the monumental construction of the jetties that have mastered its fierce waters.

November 21. Doors open at 6. Talk begins at 7.

Digital Archive News

by Julie Burpee, Digital Archivist

MONDAY CLUB

....COOK BOOK....

COMPILED BY

The Ladies of the

Every Monday Club,

FIRST PRESBYTERIAN CHURCH,

Astoria, Oregon.

December 1899

PUDDINGS

"I sing the sweets, I know the charms, I feel my morning incense and my evening meal—
The sweets of Hasty Pudding."

Plum Pudding.

One and one-half cups brown sugar, one and one-half cups chopped suet, one and one-half cups raisins, one cup currants, one cup citron and orange and lemon peel, one and one-half cups bread crumbs, one and one-half cups flour, a pinch of salt, four eggs, one teaspoonful soda, dissolved in hot water, one teaspoonful each of cloves, cinnamon, allspice and nutmeg, milk enough to make a stiff batter. Take a clean flour sack, rinse in hot water, put the pudding in and tie tightly, allowing a very little room to swell; drop in a large kettle of boiling water and boil from three to five hours; replenish the kettle with boiling water as it boils away. The secret of a good pudding is often in the rocking; it must not stop boiling one minute until ready to serve; turn occasionally when first put in, so it will not stick to the bottom; serve with both hard and boiled sauce.

Mrs. H. F. P.

Plum Pudding.

One pound of raisins, one pound of currants, one pound of suet, chopped fine, three-fourths pound of stale bread crumbs, one-fourth pound of flour, one pound of sugar, two ounces each of candied lemon and citron, two ounces almonds, one nutmeg, ten eggs; mix altogether with one-half pint milk; pour into a bowl or floured cloth and boil five hours; a tablespoonful of lemon or vanilla may be added.

Pudding sauce.—Stir to a cream one-half cup butter, one cup sugar and one egg; have boiling on the stove about a pint of thickened water; pour over the cream hot, stirring all the time; flavor to taste.

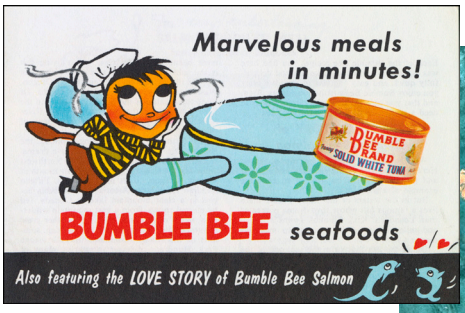
Mrs. Wm. E.

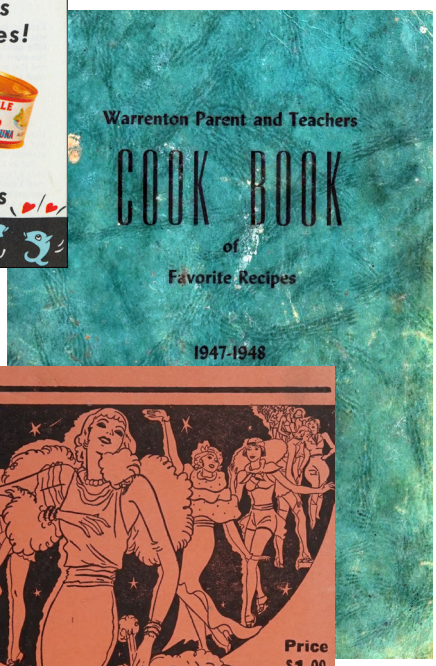
*Well-worn pages from the **Monday Club Cook Book** offer two variations on Plum Pudding.*

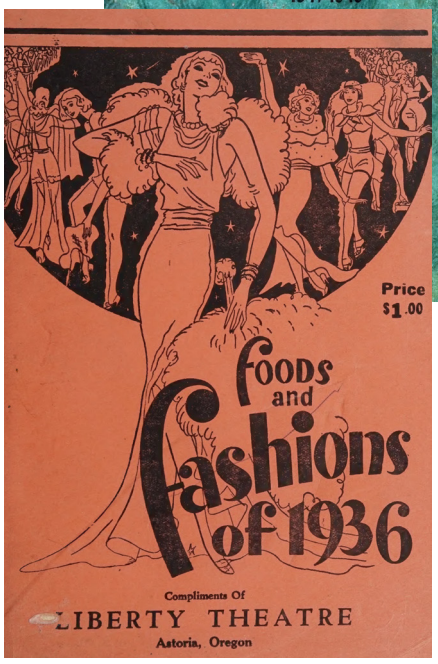
Our Internet Archive collection contains at least 30 cookbooks filled with fun recipes to try out this Holiday season! Many of the books are from local churches and community organizations and range in date from 1895 to 1998. Collectively, they have been viewed online more than 6,000 times with nearly 300 people "favoriting" them. There are also several family cookbooks, including one contributed by longtime CCHS archivist Liisa Penner's family. Throughout, you can find recipes from her mother's once-popular café, the Koffee Kup, a longtime Astoria landmark.

Throughout these cookbooks there is plenty to try, including household tips, "How to Cure a Sore Throat," and the ever-helpful "How to Cook a Husband." We hope you have a wonderful winter season cooking up some of Clatsop County's favorite recipes!

Check out our complete Cookbook Collection to make your own tasty treats!


Marvelous meals in minutes!
DUMBLE BEE BRAND SOLID WHITE TUNA
BUMBLE BEE seafoods
Also featuring the LOVE STORY of Bumble Bee Salmon





Cookbooks from the CCHS Collection

Recent Gifts to CCHS

In Memory of

Tim Collins
Allison Cellars

Dorothy Sporre Lukkula
Allison Cellars

Don Haskell
Jerry Ostermiller & Lynne Johnson
McAndrew Burns

Paul Vanderveldt
Mary & Paul Phillips
McAndrew Burns

Violet Paulsen
Dan & Kim Supple
McAndrew Burns

In Honor of

Liisa Penner
Dirk Schulbach

Happy Holidays from the Flavels

It's the holiday season again at the Flavel House Museum! See the house done up in true Victorian fashion visit with Old Saint Nick, and indulge in a favorite Victorian tradition, tea and plum pudding.

The Flavel House Museum will be decorated with two Victorian-style trees and other holiday sundries November 28th through January 2nd. Regular museum times and admission applies.

Old Saint Nick will be visiting the Flavels, Monday December 16th, 6-8pm, for Old-Fashioned Christmas! Come enjoy holiday crafts and treats and pose for pictures with a true Victorian Santa!

Tea and plum pudding will be served 1-4pm weekends throughout December and everyday December 26th through the 30th. Special weekday servings can be arranged for groups of twelve or more.

For more information about these events, please call 503-325-2203 or e-mail: info@astoriamuseums.org.

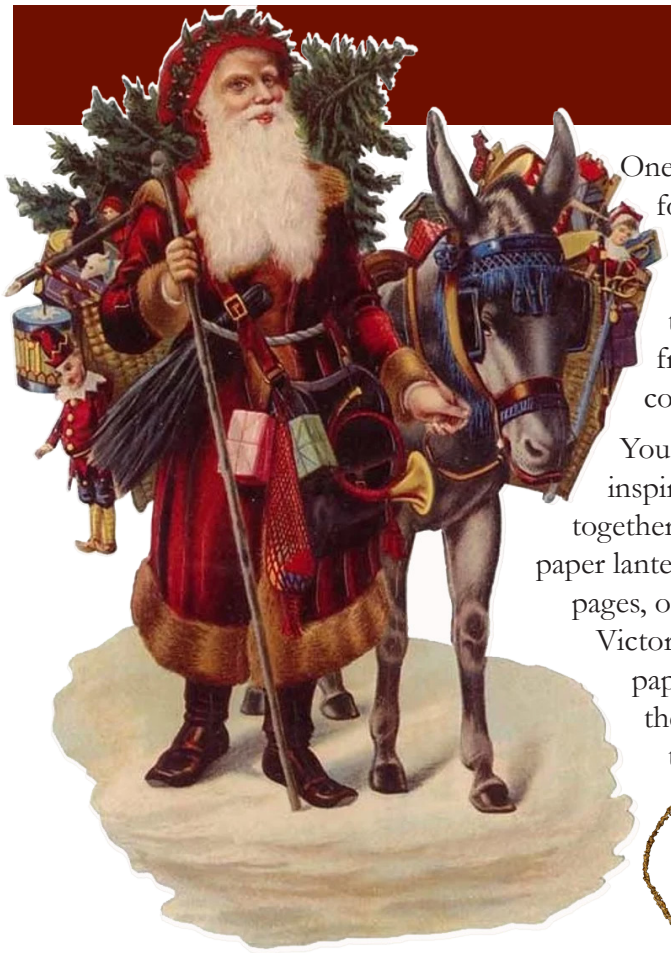
Want to see the Flavel House from behind the scenes? Volunteer to work at our Plum Pudding events.

Email volunteer@astoriamuseums.org to sign up today!

"Hurrah for the Pudding!" from Little Folks, circa 1870.

Curator's Corner

by Dr. Chelsea K. Vaughn, Curator



One of my favorite things about decorating the Flavel House for the holidays is creating Victorian-style ornaments for the trees. Victorians, such as the Flavels, used a variety of homemade items when decorating their trees. These ranged from dried fruits and baked goods to elaborate concoctions trimmed with sparkling tinsel.

You can easily make your own Victorian-inspired ornaments by simply stringing together a row of cranberries, cutting paper lantern shapes from old magazine pages, or utilizing reproduction Victorian scrap—or die-cut paper images—such as the one featured to the left.

Create your own Victorian-style ornament! Carefully cut around the above image. Glue tinsel around the edges and a loop of ribbon to the top.

CLATSOP COUNTY
HISTORICAL SOCIETY
714 Exchange Street
PO Box 88
Astoria, OR 97103-0088

Upcoming Events

November 21: *TNT,* Fort George Brewery Lovell Showroom, 1483 Duane Street, doors open at 6.

December 7: Oregon Film Museum Selig Award, Liberty Theatre, 1203 Commercial Street, doors open at 6.

December 7-8, 14-15, 21-22, and 26-30: Tea and Plum Pudding at the Flavel House, 1-4pm, $14 per person/$10 for CCHS Members, includes regular admission to the Flavel House.

December 16: Old-fashioned Christmas, Flavel House, 6-8pm, $5 per person/free for CCHS Members.

December 19: *TNT*, Fort George Brewery Lovell Showroom, 1483 Duane Street, doors open at 6.

Ongoing Events

Sundays, 8:30-9pm: Mac Burns and Alana Kujala host *An Adventure in History* on KMUN.

Now through February 2025: Double Vision exhibit at the Heritage Museum, 1618 Exchange Street.

Sledding past the Flavel House on Exchange Street, circa 1895.

Though the weather outside may be frightful, the inside of the Flavel House is absolutely delightful! Come enjoy plum pudding and tea with us and bring the kids for a visit with Old Saint Nick.